ALCOHOL FROM THE LEES OF WINE. Distilled Spir
Alcohol, source

Rommier, French patent, 184,496, Jun. 28, 1887, 3rd Ser. vol. 62, (Vin
Alcool etc.),

Takes the lees of wine, dilutes with water, raises to temp. of 60
60 C. to kill germs, adds sugar, cools to 20 C., ferments by the aid
of the ellipsoidal wine ferment. The resulting wine is allowed to
clarify in the cellar and subsequently distilled; the distillate has
the flavor of brandy.

Div 63
Class 99